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| **Insalata de strada (Street salad)**  Serves: 24 – 30 tastes  Source: Adapted from Jamie’s Italy, Jamie Oliver | |
| **Ingredients**  500g new potatoes  Sea salt and freshly ground pepper  1 crunchy lettuce, torn into pieces  1 handful of mint leaves, torn  1 handful of parsley, torn  ¼ bulb fennel, thinly sliced  1 stick of celery, sliced thinly  1 carrot, peeled into long ribbons with a peeler  1 spring onion, sliced  **Dressing**  3 tablespoons white wine vinegar  Juice from 1 orange  6 tablespoons olive oil  Pinch of dried oregano  Salt and pepper | **Equipment**  Chopping boards  Knives  Salad spinner  Peeler  Large and small mixing bowls  Whisk  Saucepan  Colander  Juice squeezer |
| **What to do:**   * Wash and cut the potatoes into 2cm pieces * Place in a pan of salted simmering water, cook until nice and tender – the softer the better – whilst still holding their shape * While your potatoes are cooking wash and spin dry the lettuce and mint and parsley, tear them into bite size pieces and place in the large mixing bowl * Slice the celery and spring onion and add to the lettuce * Peel the carrot into ribbons and add to the lettuce * Slice the fennel very finely, add to the lettuce * Juice the orange * For the dressing, mix the orange juice and vinegar in a bowl with a whisk * Add the oil and whisk to combine * Add the oregano and season with salt and pepper * Drain the potatoes once cooked, allow them to sit in the colander for 5 minutes – so any excess water will evaporate * Throw them into the salad (while they are still warm), along with the dressing and toss together well. * Divide into serving bowls and serve | |